



P R E S I D E N T C A K E

HOUSE SPECIALTIES

KROKET

Deep-Fried Breaded Veal Ragout Croquette and Green Salad served with Balsamic Mayo Dressing and Mustard

180

BITTERBALLEN

Deep-Fried Breaded Beef Ragout Balls with Mustard

198

SAUCIJZENBROODJE

Veal in Puff Pastry served with Mustard Green Salad and Balsamic Mayo Dressing

100

QUICHE PASTRAMI *New*

Beef Pastrami Quiche served with Greens Salad in House Vinaigrette

105

•ROOKWORST•

Dutch Smoked Sausage served with Mustard

175

•DUTCH PEA SOUP•

Green Split Pea Purée, Onion, Celery and Rookworst

98

SOUP

MUSHROOM SOUP

Rich Homemade Mushroom Soup with Cream

80

TOMATO SOUP

Oven Roasted Vine-Ripened Tomato Soup with Sour Cream

80

SOUPE À L'OIGNON

Classic French Onion Soup served with Gruyere Cheese on Toast

160

STARTERS

KALE SALAD

Kale with Roasted Peanut Dressing and Herbs

75

CHICKEN CAESAR SALAD

Romaine Lettuce with Caesar Dressing topped with Croutons and Freshly Grated Parmesan Cheese

98

TUNA SALAD

Sliced Tuna with Spinach and Lemon Dressing

98

ROASTED ORGANIC CHICKEN

Roasted Organic Chicken with Mixed Green Salad with Japanese Wafu Dressing

108

ESCARGOT DE BOURGOGNE

Escargot in Garlic Butter Sauce served with Mini French Bread

108

STARTERS TO SHARE

CHICKEN WINGS SAMBAL BALI

Deep Fried Chicken Wings in Sambal Bali

98

CHICKEN WINGS (8 PCS)

Spicy Marinated Chicken Wings

85

MINI SPRING ROLL (6 PCS)

Vegetables and Vermicelli, served with Homemade Sweet Sour Sauce

75

CHICKEN QUESADILLAS

Julienned Spiced Chicken Breast Bell Peppers, Sliced Black Olives Tomato Monterey Jack Cheese served with Sour Cream

145

CHILI FRIES

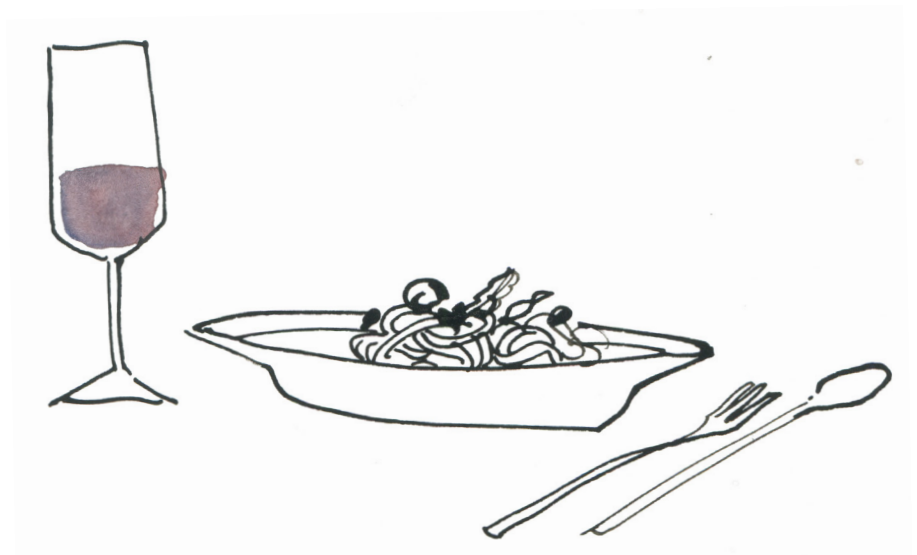
French Fries Seasoned with Dry Chili Anchovies and Red Onion

68

FRENCH FRIES

Honesty Homemade French Fries

60



Contains Pork

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All prices subject to 21% Service Charge and Government Tax; and are represented in thousand Rupiah (,000)

PASTA

FETTUCCINE SALMON

Fresh Homemade Pasta with Seared Salmon and Creamy Dill Sauce

210

CRAB PASTA

Angel Hair Pasta with Crab served with Basil Cream Sauce

255

BOLOGNESE PASTA

Spaghetti Pasta with Homemade Beef Sauce, Parmesan Cheese and Parsley

168

ORGANIC CHICKEN PASTA

Roasted Organic Chicken served with Angel Hair Pasta, Morel Chicken Jus and Crispy Oyster Mushroom

198

SPAGHETTI POMODORO

Roasted Tomato Sauce, Olives, Basil Leaves, Chilli Flakes and Parmesan

145

PORK AGLI OLIO PASTA

Spicy Angel Hair Pasta with Broccoli, Garlic, Chili, served with Crispy Pork Belly and Sambal Matah

168



MEAT MAINS

B.B.Q SHORT RIBS

U.S Short Ribs marinated in Galangal Juice with Honey and Chili served with Steamed Rice and Vegetables

450

DUTCH STEAK

Seared Wagyu Tenderloin served with French Fries, Butter Sauce and Salad (Apple Sauce, add 20)

475

ENTRECÔTE

Grilled Rib eye in Creamy Mushroom Sauce served with Potato Sarladaise and Baby Beans

425

YAKINIKU DON

Japanese Steamed Rice with Sliced Beef in Yakiniku Sauce served with Beansprout and Spring Onion

280

CHICKEN KATSU CURRY

Deep-Fried Chicken Katsu Curry over Japanese Steamed Rice

185

POULET MOUSSELINE

Grilled Chicken Breast filled with Tarragon Mousse, Horenso and Smoked Beef served with Mashed Potatoes and Tarragon Cream

195

SEAFOOD MAINS

NORWEGIAN SALMON

Oven-Roasted Salmon with Spring Onion, Shiitake Mushrooms, Fresh Chili, Soy Mustard, Mustard Seed Dressing and Wasabi Mashed Potatoes

325

PAN-SEARED BARRAMUNDI

with Spiced Ginger Sauce served with Steamed Rice and Sautéed Vegetables

272

LOBSTER THERMIDOR

Sautéed Lobster Tail and Champignon Mushroom in Creamy Sauce served with Butter Rice and Green Salad with Raspberry Dressing

445

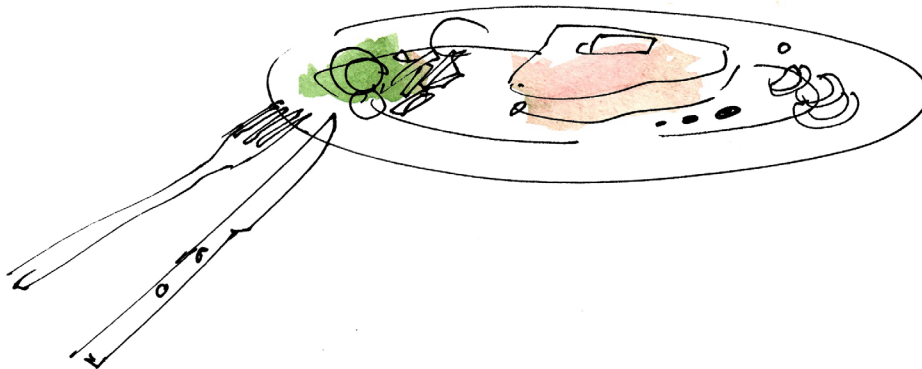
GINDARA

U.S Black Cod served with Sautéed Vegetables and Japanese Steamed Rice with Teriyaki Sauce or Black Pepper Sauce

350

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LOCAL FAVORITES

BAKSO

Indonesian Beef Meat Balls Soup

96

MIE AYAM

Chicken Noodle served with Bakso

98

RAWON "KALIANDRA"

Boiled Beef in Rawon Stock, served with Steamed Rice, Salted Duck Egg and Shrimp Crackers

148

NASI GORENG

Indonesian Fried Rice served with Fried Egg, Fried Chicken, Pickles, Chili Sauce and Crackers

150

NASI GORENG WAGYU

*Sauteed Rice with **Wagyu Beef**, Spring Onion, Eggs, Chili, served with Prawn Crackers and Cucumber Tomato Red Onion Salad*

165

AYAM SAMBAL MATAH

Fried Chicken with Traditional Balinese Sambal Matah served with Steamed Rice and Urap (Steamed Mixed Vegetables and Spiced Grated Coconut Dressing)

160

• PORK FRIED RICE •

Cooked in Turmeric with Minced Pork and Crispy Pork served with Julienne Cucumber Sambal and Rempeyek

165

**Crispy Pork, add 75*

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HOUSE WINE BY THE GLASS

RED WINE
165

WHITE WINE
135

SPARKLING
165

HOUSE SPIRIT

J.W. BLACK LABEL
145/2.250

KETEL ONE VODKA
130/2.075

TANQUERAY GIN
130/2.050

MYERS PLATINUM
104

JOSE CUERVO
130/2.100

REMY MARTIN
V.S.O.P.
220/3.500

COCKTAILS

DRY MARTINI
200

COSMOPOLITAN
185

BACARDI COCKTAIL
160

MARGARITA
160

MOJITO
160

CHAMPAGNE COCKTAILS

PEACH BELLINI
205

KIR ROYAL
205

FRANCE 75
180

BEERS

BINTANG
75

HEINEKEN
75

CORONA
110

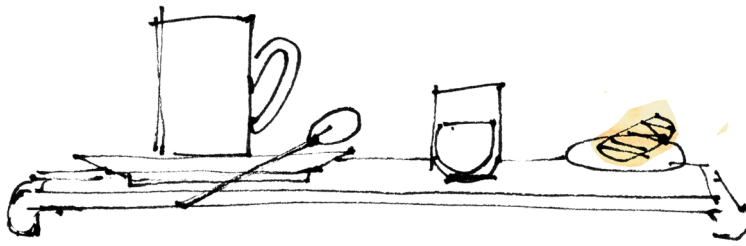
ERDINGER YEAST
(500ML)
190

OUR SIGNATURE

LYCHEE MARTINI
195

CHOCOLATE MARTINI
195

PATRON SHAKE
195



MALONGO

A rainbow of coffees. A very wide range with one unique method: Slow yet progressive 20-minute roasting. Revealing all of the aromas of the coffee without changing anything.

BRAZIL SUL DE MINAS

The experts consider this blend of coffee to be the very best Brazilian coffee produced with 100% fine Arabica beans. This coffee has an enticing aroma and a beautiful nutty, chocolaty flavour

GRANDE RÉSERVE

A blend of the finest Arabicas producing a highly aromatic and well rounded smooth coffee

DECA AQUA

A harmonious mix of the finest varieties, for an aromatic, powerful coffee, but... caffeine-free

ITALIAN STYLE

The true Italian coffee. This dark roasted coffee has a rich full body and intense flavours. It's a powerful and elegant blend

COFFEE

HOT/ICED AMERICANO

55

HOT/ICED CAFÉ LATTE

65

HOT/ICED CAPPUCCINO

58

HOT/ICED MACCHIATO

55

HOT/ICED MOCHA LATTE *New*

88

HOT/ICED MATCHA LATTE

58

HOT/ICED RED VELVET LATTE

88

HOT ESPRESSO SINGLE

45

HOT ESPRESSO DOUBLE

58

HOT RISTRETTO *New*

45

ICED COFFEE

58

AFFOGATO *New*

78

DESSERTS

STICKY TOFFEE DATE CAKE

*served with Freshly Whipped Cream
Vanilla Ice Cream and Caramel Sauce*

80

BREAD PUDDING

*Brioche served with Raspberry Sorbet
and Vanilla Sauce*

80

PROFITEROLES

*Choux filled with Vanilla Ice Cream
served with Warm Bitter Chocolate Sauce*

80

APPLE TART

*Granny Smith Apple in Puff Pastry, Topped with
Crumble and served with Vanilla Ice Cream*

85

HIGH TEA

FOR ONE

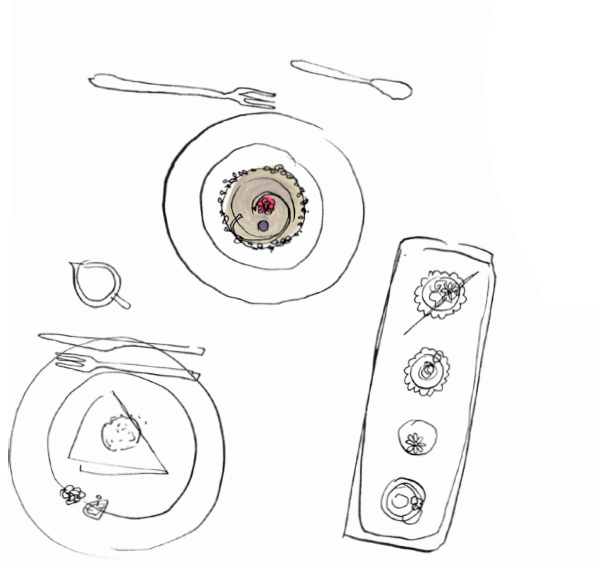
*A choice of coffee or tea served with a selection of
items from our patisserie and an assortment of
savories. Also includes a salad and a cup of soup.*

275

FOR TWO

*Your choice of coffee or tea served with a selection
of items from patisserie. Plus an assortment of
savories presented on a bonbonniere and pasta.
Also included are our Huize van Wely scones
which are served with whipped cream and two
kinds of Huize van Wely preserves. To finish off
are two scoops of ice cream of your choice.*

450



HOMEMADE ICE CREAM AND SORBET

Please refer to our server for availability of flavors

45 per scoop

ICE CREAM

CARAMEL HAZELNUT

PISTACHIO

PRALINE PINDA

YOGHURT MANGO

COCONUT

LIME PIE

VANILLA

BITTER CHOCOLATE

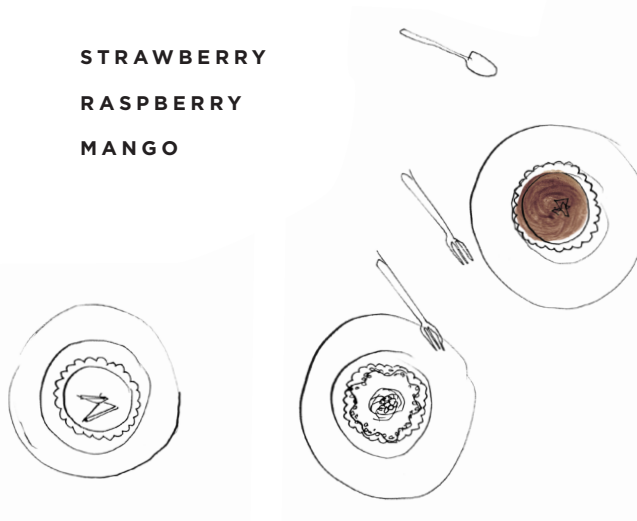
WHITE CHOCOLATE BROWNIES

SORBET

STRAWBERRY

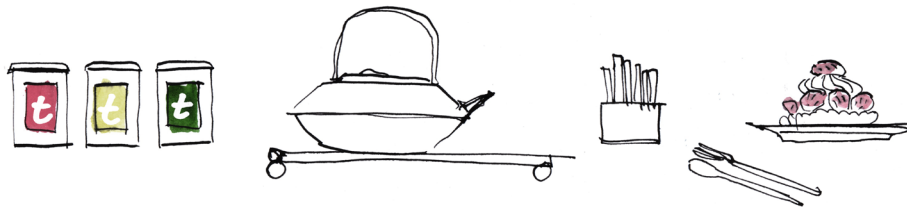
RASPBERRY

MANGO



DILMAH T-SERIES

is a boutique collection of the world's finest teas that celebrate the individuality and taste of tea from estates around the world known only for their excellence.



THE ORIGINAL EARL GREY

55

SINGLE ESTATE DARJEELING

55

GREEN TEA WITH JASMINE FLOWERS

55

MORROCAN MINT GREEN TEA

55

ROSE WITH FRENCH VANILLA

55

PEACH

55

PURE CHAMOMILE FLOWERS

58

PURE PEPPERMINT LEAVES

58

SENCHA GREEN EXTRA SPECIAL

58

CEYLON YOUNG HYSON GREEN TEA

58

ROSE & MINT

58

SELECTIONS OF REFRESHING ICED TEA

PEARL ICED TEA

*Earl Grey • Pear Juice • Fresh Lemon Juice •
Lavender Syrup*

58

MAN GO WILD

*Mango & Strawberry • Honey Syrup •
Lime Juice • Sparkling Water*

58

CITRUS ZING

*Dilmah Lively Lime • Lemon & Orange Slices •
Mint Leaf*

58

TEA

ICED TEA

50

THAI ICED TEA

58

ICED LEMON TEA

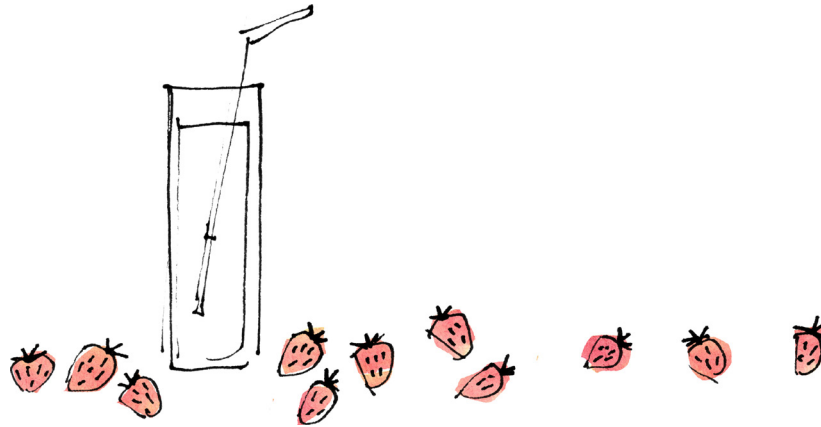
55

PEACH ICED TEA

55

LYCHEE ICED TEA

55



JUICES

FRESH ORANGE

110

FRESH STRAWBERRY

90

FRESH LEMON

60

CHILLED APPLE

69

SOFT DRINKS

COCA COLA

45

DIET COKE

45

SPRITE

45

SODA WATER

45

SODA GEMBIRA

55

GINGER ALE

45

TONIC WATER

45

CHOCOLATE

HOT/ICED CHOCOLATE

63

MINERAL WATER

AQUA REFLECTIONS

NATURAL (380ML)

45

EQUIL NATURAL (380ML)

45

EQUIL NATURAL (760ML)

105

EQUIL SPARKLING (380ML)

45

ACQUA PANNA (1000ML)

115

SAN PELLEGRINO (1000ML)

115

EXCLUSIVE OFFERS AT HUIZE VAN WELY, KEMANG

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Patissier • Chocolatier • Glacier

EVERY SUNDAY FROM 11.00 AM TO 3.00 PM

Wind up the week with a lavish brunch at
Huize van Wely that includes popular local delights, delectable western
fare, delightful home-made desserts and traditional Japanese cuisine by
Corporate Executive Chef, Takahashi Hideaki.

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IDR300.000++

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